Palsgaard® ChoMilk 173

Product Profile

Product Type: Palsgaard® ChoMilk 173 is a mixture of emulsifier and stabilizers.

Application Areas: Palsgaard® ChoMilk 173 is developed for use in dairy drinks with reduced level of milk-solids-non-fat and dairy products with particles to be suspended. Equally suited for pasteurized and UHT-treated products.

Functional Properties: Palsgaard® ChoMilk 173 should be dry mixed with 5 parts of sugar and sprinkled into the mix, stirring continuously.

Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C and homogenized.

Palsgaard® ChoMilk 173 provides the following advantages:

* Prevents sedimentation of particles also at elevated temperatures.
* Prevents separation of fat.
* Improves the texture of the milk giving a richer and creamier mouthfeel

Dosage: The dosage of Palsgaard® ChoMilk 173 depends on the composition of the milk and the texture required. Generally we recommend 0.10 - 0.20%.